



Balsamic Glazed Strawberry Salad

Serving:

2

Type:

Dairy

Author:

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Notes:

Once strawberry season is upon us we want to highlight them in as many ways as possible. The season is as short as 4 weeks so get out there to pick 'em, if you can. You'll forget the wooden berries of winter in no time. See post above for links to pick-your-own farms across the USA.

Ingredients:

For the Champagne Vinaigrette:

1 Shallot, minced

2 T Dijon Mustard
¼ C Champagne Vinegar
2 T Fresh Lemon Juice
½ t Kosher Salt
½ t Freshly Ground Black Pepper
½ C Extra Virgin Olive Oil
2 T Chopped Parsley

For the salad:

4 Strawberries, leaves cut off and thinly sliced vertically
4 t Balsamic Glaze plus 1 t Balsamic Glaze, reserved for plate
2 handfuls Baby Greens
2 T Champagne Vinaigrette
4 T Feta Cheese, crumbled
4 T Cracked Toasted Hazelnuts

Directions:

For the champagne vinaigrette, whisk together the shallot, mustard, vinegar, lemon juice, salt and paper in a large bowl. Slowly whisk in the olive oil until the dressing is emulsified. Sprinkle in chopped parsley.

To make the salad, mix together the sliced strawberries and 4 teaspoons balsamic glaze. In a medium sized bowl, mix together the baby greens and the champagne vinaigrette. Align along the outer edge of the plates, as shown. Scatter the strawberries around the greens, and then top with the feta cheese and cracked hazelnuts. Take the leftover balsamic glaze and place dots of it on the plates to garnish.

Tips:

Vinaigrette may be made in advance. Wash and slice strawberries at the last minute.